

Abstract

The present invention provides a method and an apparatus for easily manufacturing frozen or refrigerated half-boiled noodles of stable quality with constant moisture permeability and a fixed moisture content at low cost, which includes the steps of: boiling a measured quantity of noodles into a half-boiled state in which the moisture content is within the range of 45 to 60 percent as a whole; immediately holding the half-boiled noodles in a hermetically sealed condition to bring the sealed space into a substantially saturated steamy condition; slow-cooling the sealed noodles as they are to permeate moisture into the core of the noodles; and packing the cooled noodles to preserve them in freezing or refrigerative storage.